WSET

# *WSET Level 3 Award in Wines*

*A world of knowledge*

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# Session 7

## *Red wines of Burgundy, Beaujolais and the red and white wines of the northern Rhône Valley*

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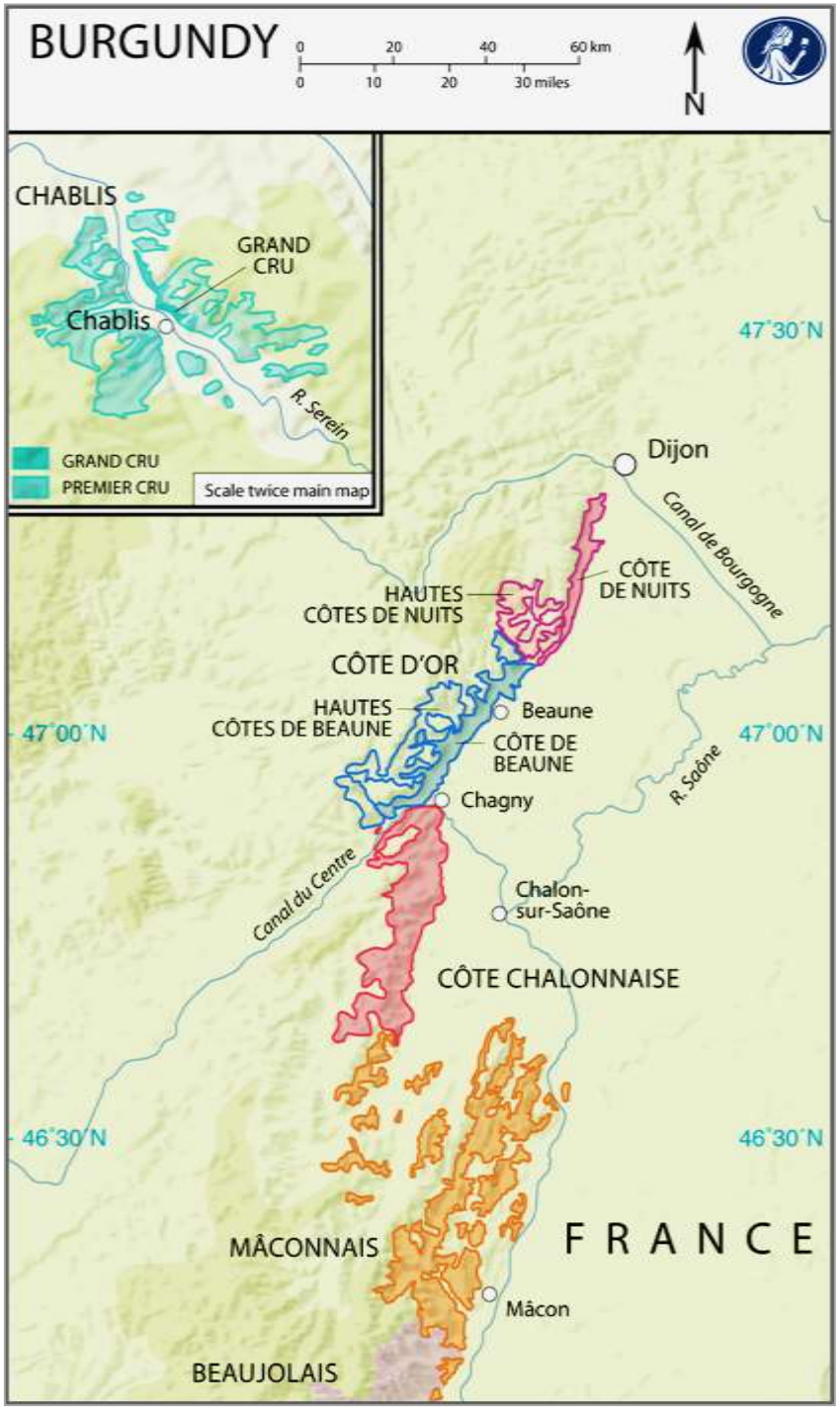
# Burgundy

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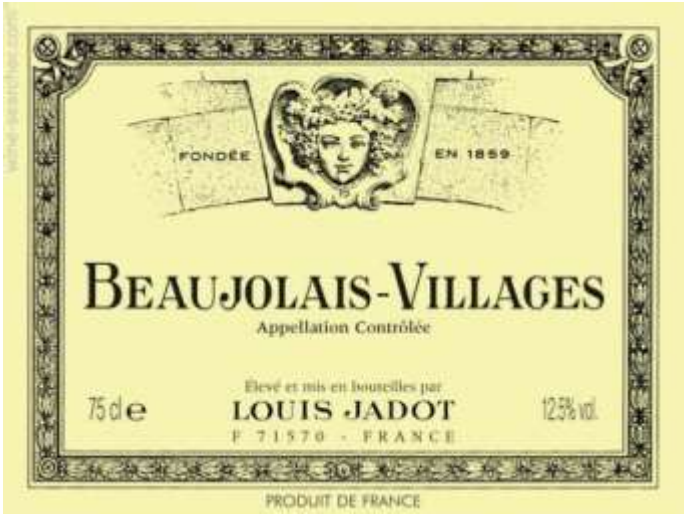
# Burgundy – key black grape varieties

| | |
|---|---|
| *Pinot Noir* | |
| *Gamay* |  |

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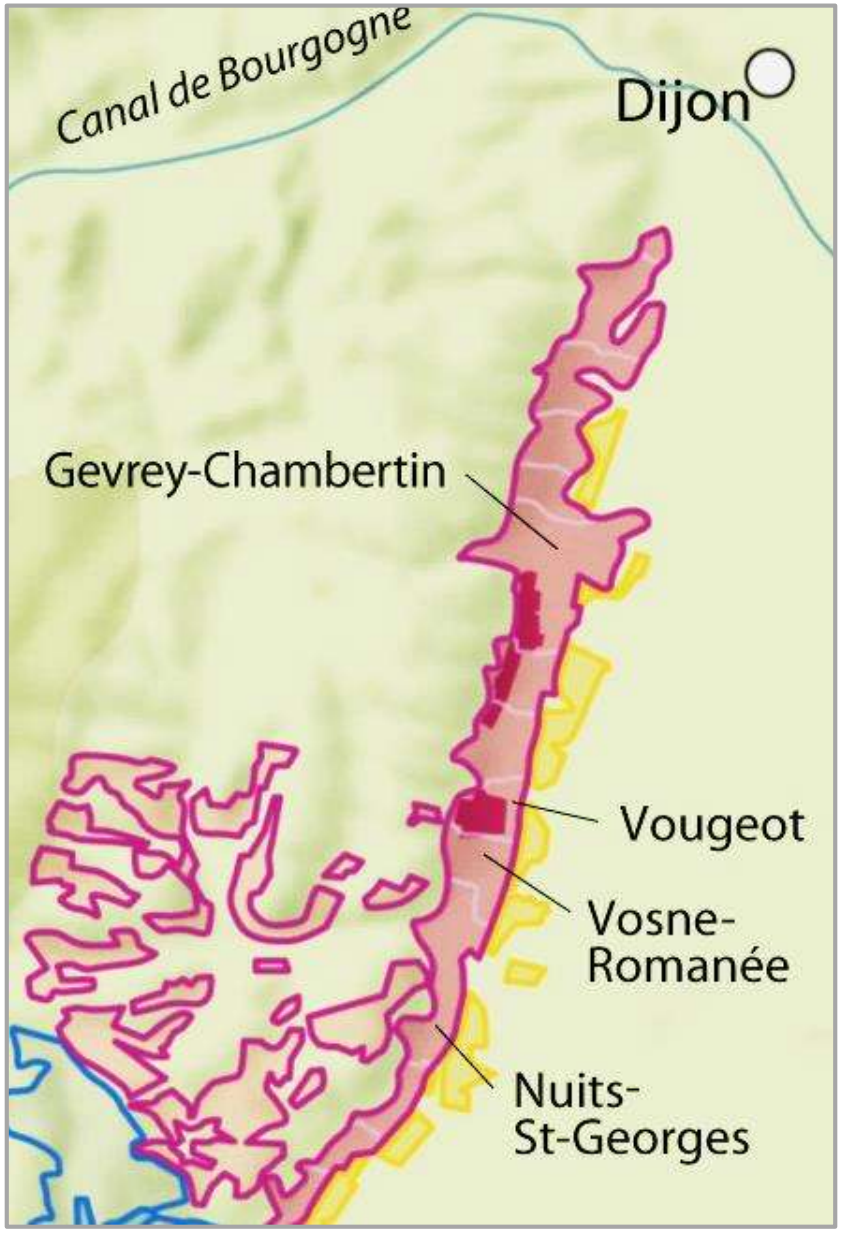
# *Whole bunch fermentation*

- carbonic maceration
- semi-carbonic maceration
- whole bunch with crushed fruit

# *Côte de Nuits – Pinot Noir*

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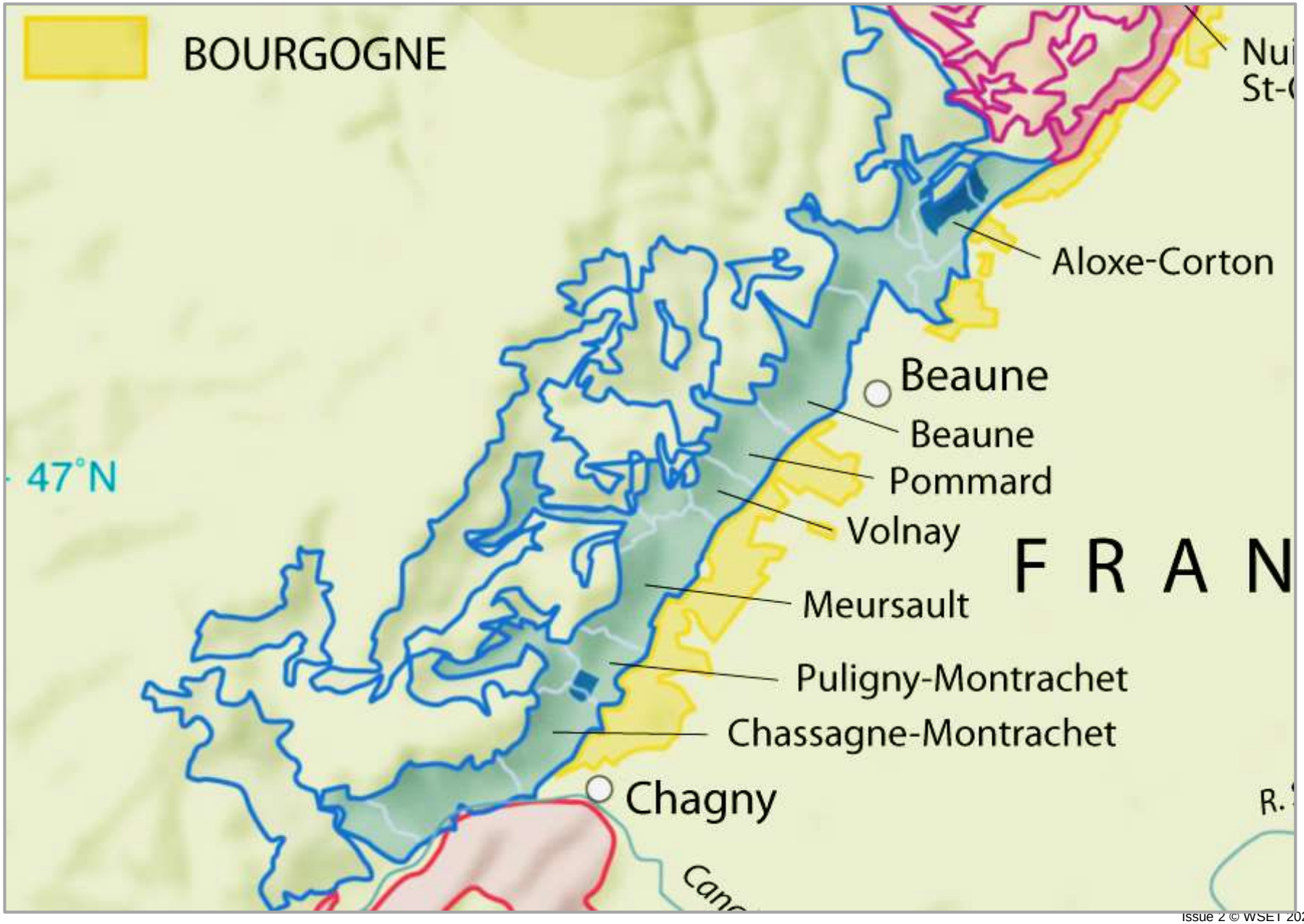
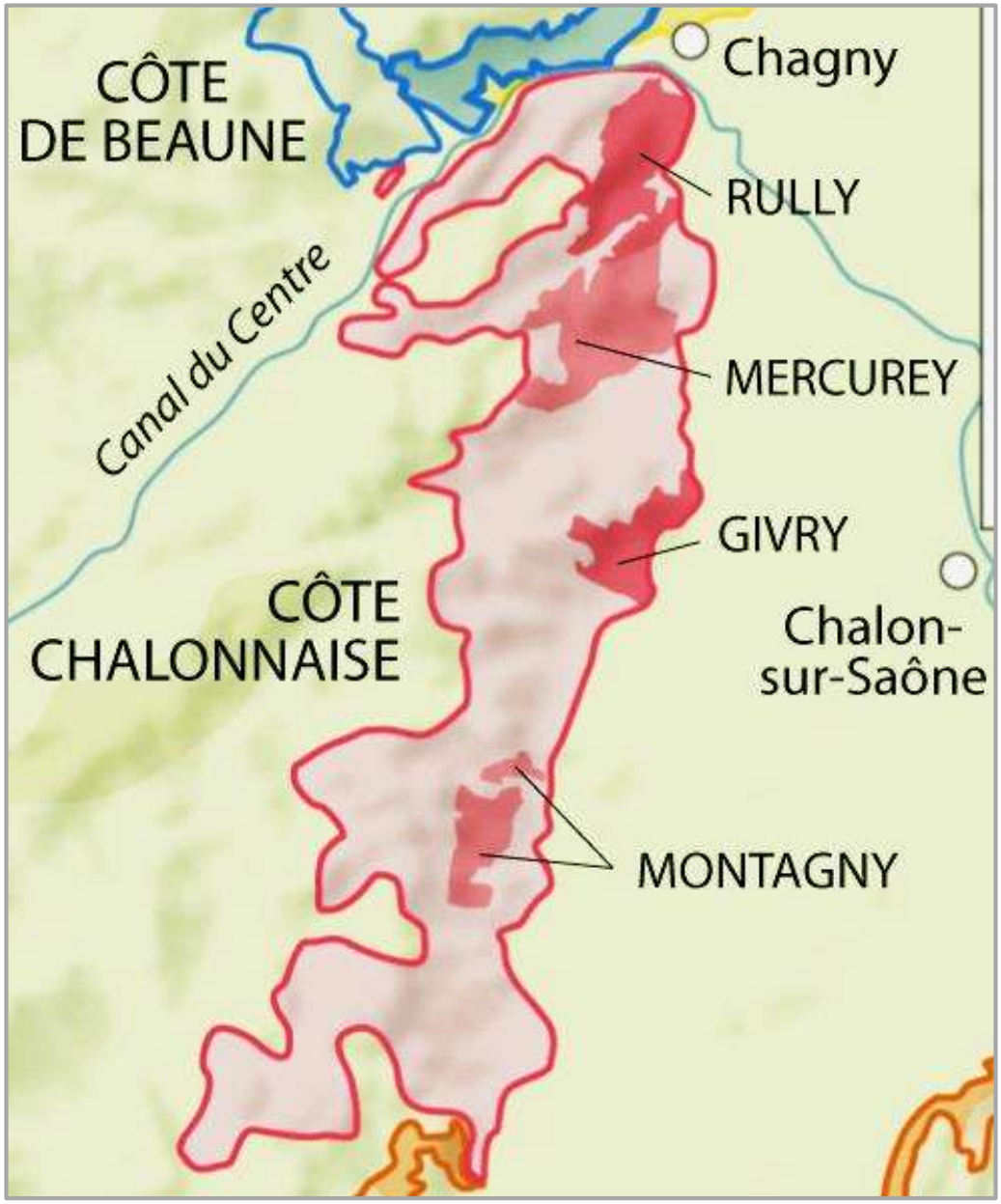
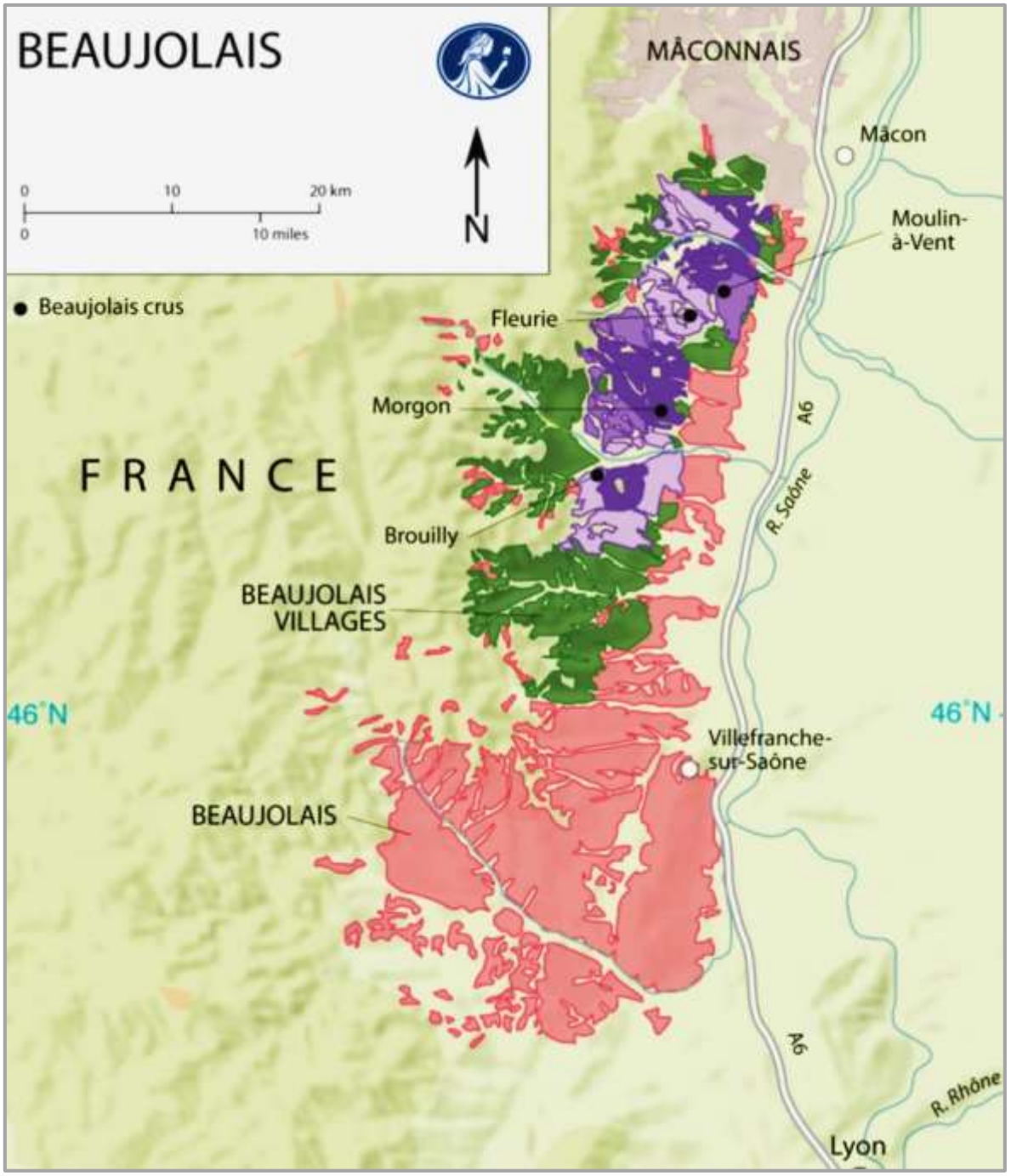
# *Côte de Beaune – Pinot Noir*



# Côte Chalonnaise – Pinot Noir



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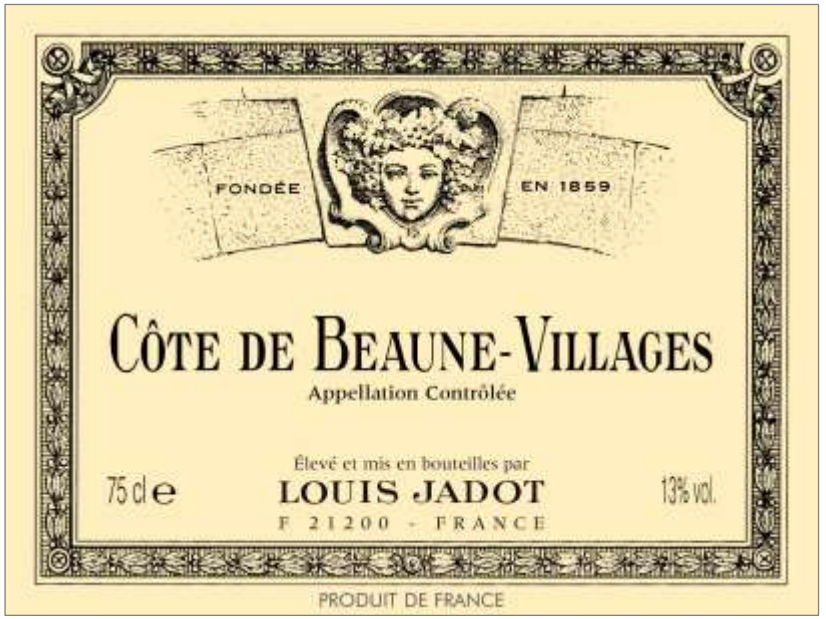
# AC structure in Burgundy



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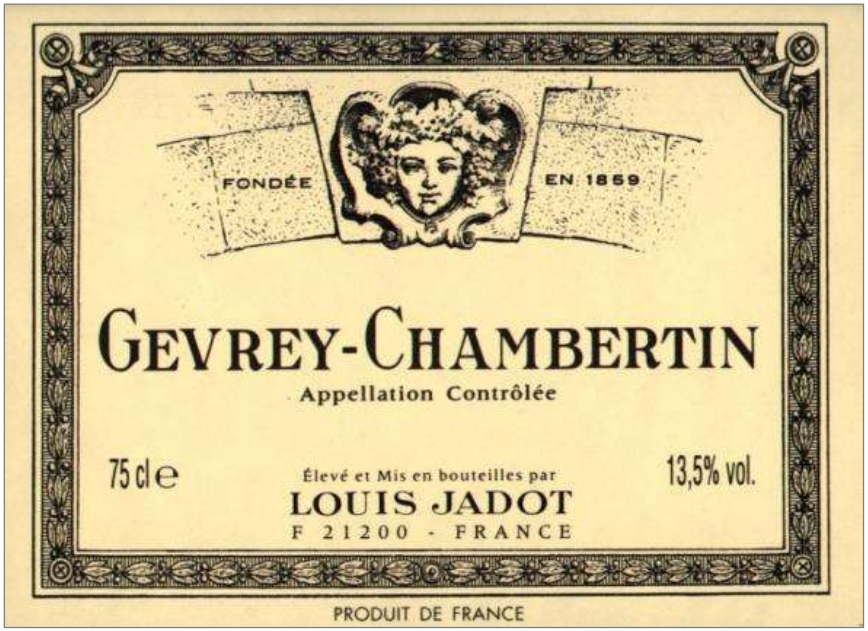


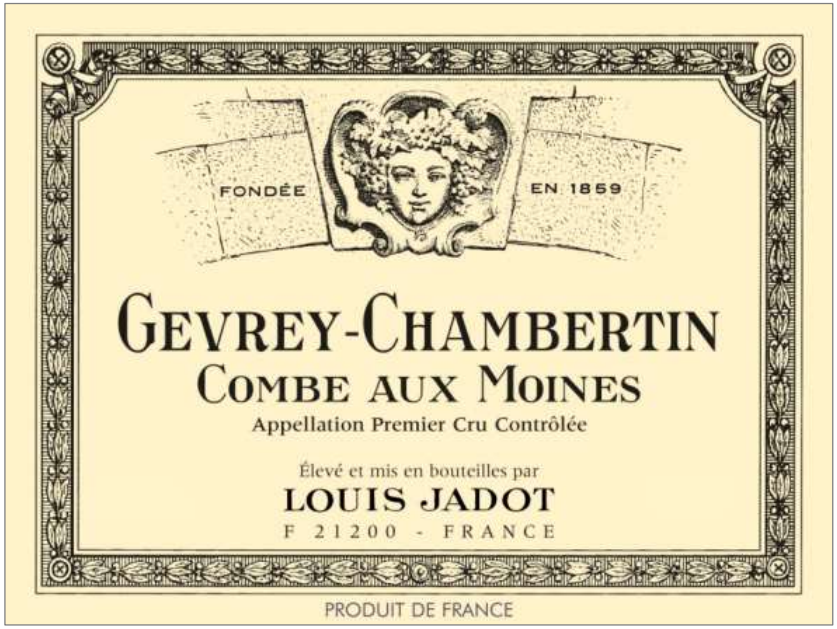

# *Systematic Approach to Tasting*

| APPEARANCE | | |
|---|---|---|
| **Intensity** | | pale – medium – deep |
| **Colour** | *white* | lemon-green – lemon – gold – amber – brown |
| | *rosé* | pink – salmon – orange |
| | *red* | purple – ruby – garnet – tawny – brown |

| NOSE | |
|---|---|
| **Intensity** | light – medium(-) – medium – medium(+) – pronounced |
| **Aroma characteristics** | |
| **Primary** | |
| **Secondary** | |
| **Tertiary** | |
| **Development** | youthful – developing – fully developed – tired/past its best |

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# Systematic Approach to Tasting

| PALATE | |
|---|---|
| **Sweetness** | dry – off-dry – medium-dry – medium-sweet – sweet – luscious |
| **Acidity** | low – medium(-) – medium – medium(+) – high |
| **Tannin** | low – medium(-) – medium – medium(+) – high |
| **Alcohol** | low – medium – high |
| **Body** | light – medium(-) – medium – medium(+) – full |
| **Flavour intensity** | light – medium(-) – medium – medium(+) – pronounced |
| **Flavour characteristics** | |
| **Primary** | |
| **Secondary** | |
| **Tertiary** | |
| **Finish** | short – medium(-) – medium – medium(+) – long |

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# Systematic Approach to Tasting

| CONCLUSIONS<br>ASSESSMENT OF QUALITY | | | | |
|---|---|---|---|---|
| **Quality level** | faulty – poor – acceptable – good – very good – outstanding | | | |
| **Balance** | | | | |
| **Length** | | | | |
| **Intensity** | | | | |
| **Complexity** | | | | |
| **Level of readiness for drinking / potential for aging** | too young | can drink now, but has potential for ageing | drink now: not suitable for ageing or further ageing | too old |

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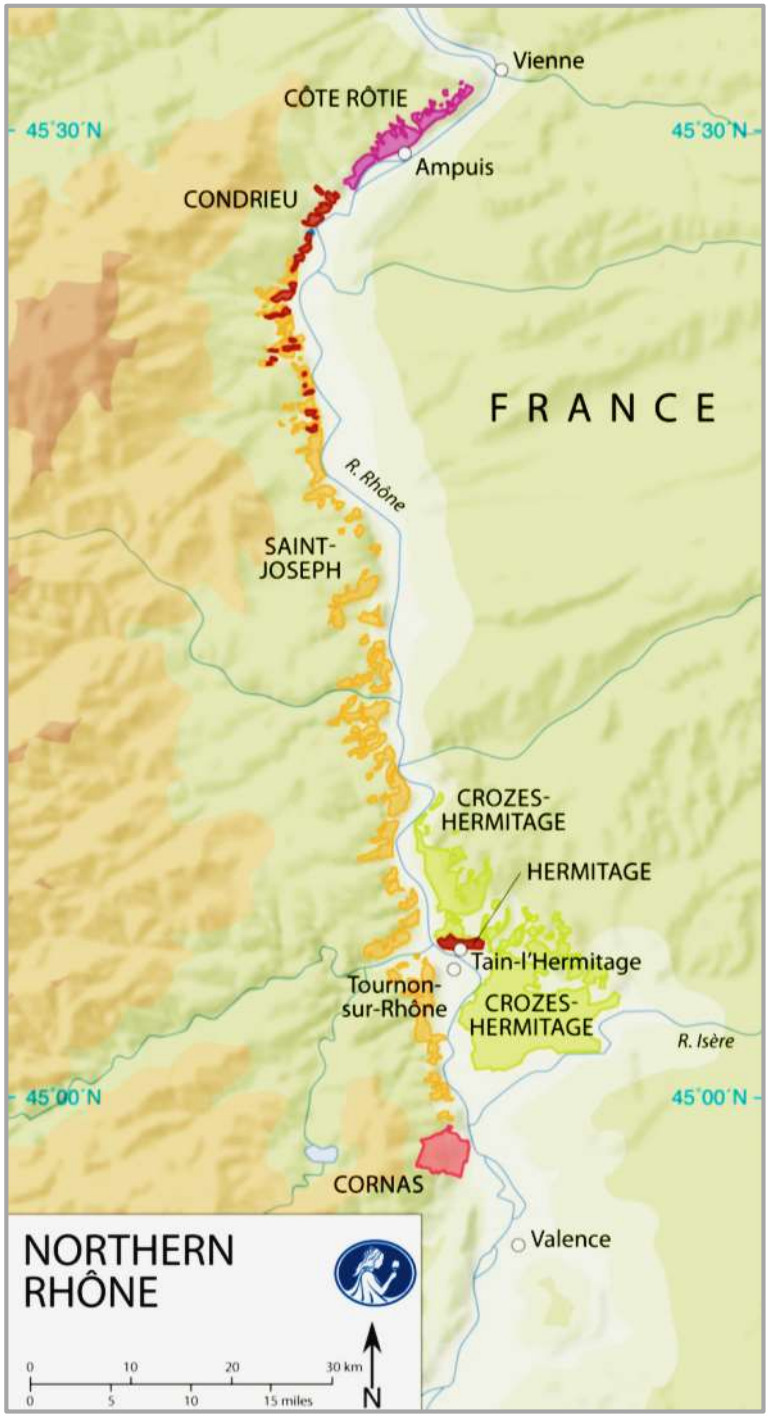
# Northern Rhône

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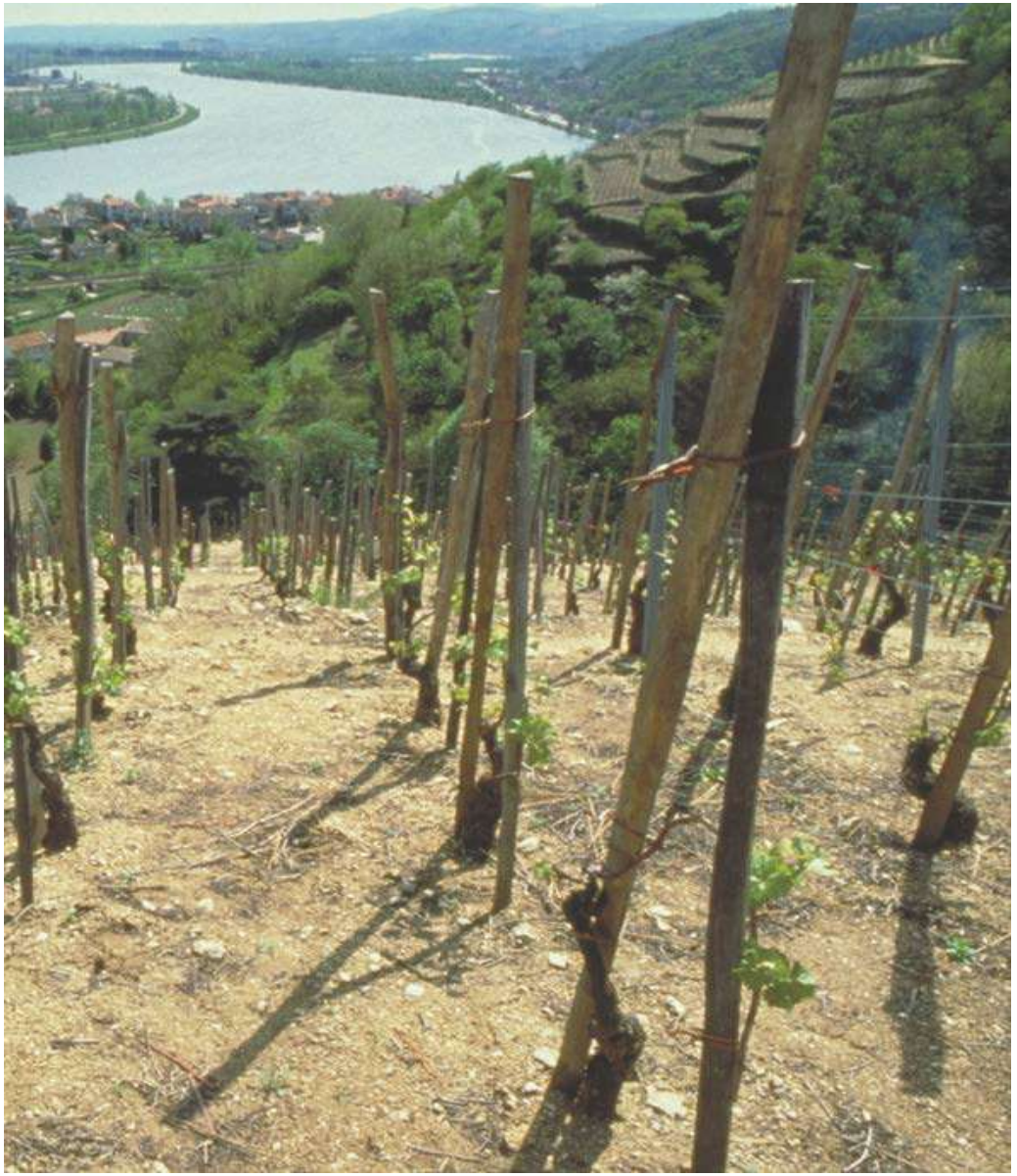
# Northern Rhône

## Principal grape varieties

- Syrah
- Viognier

## Other grapes varieties

- Marsanne
- Roussanne



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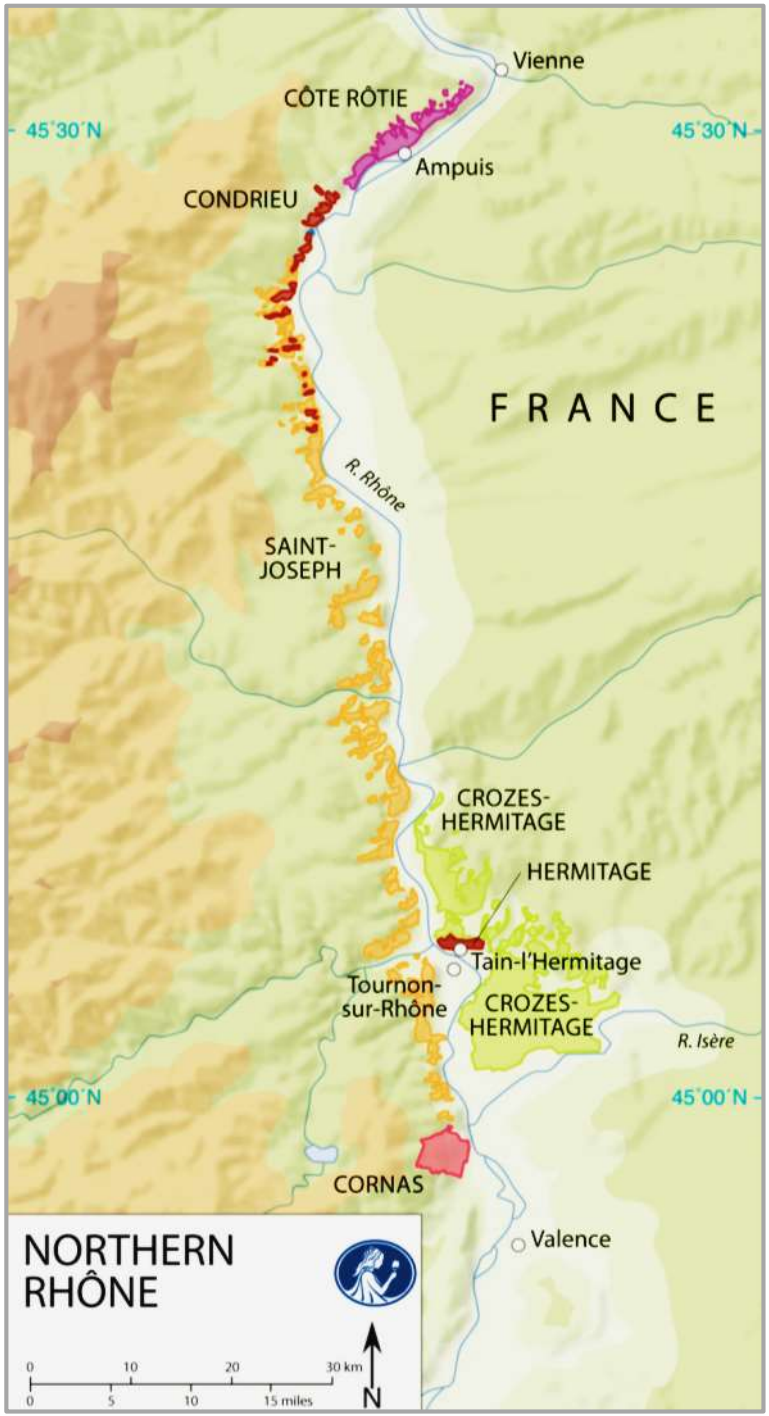


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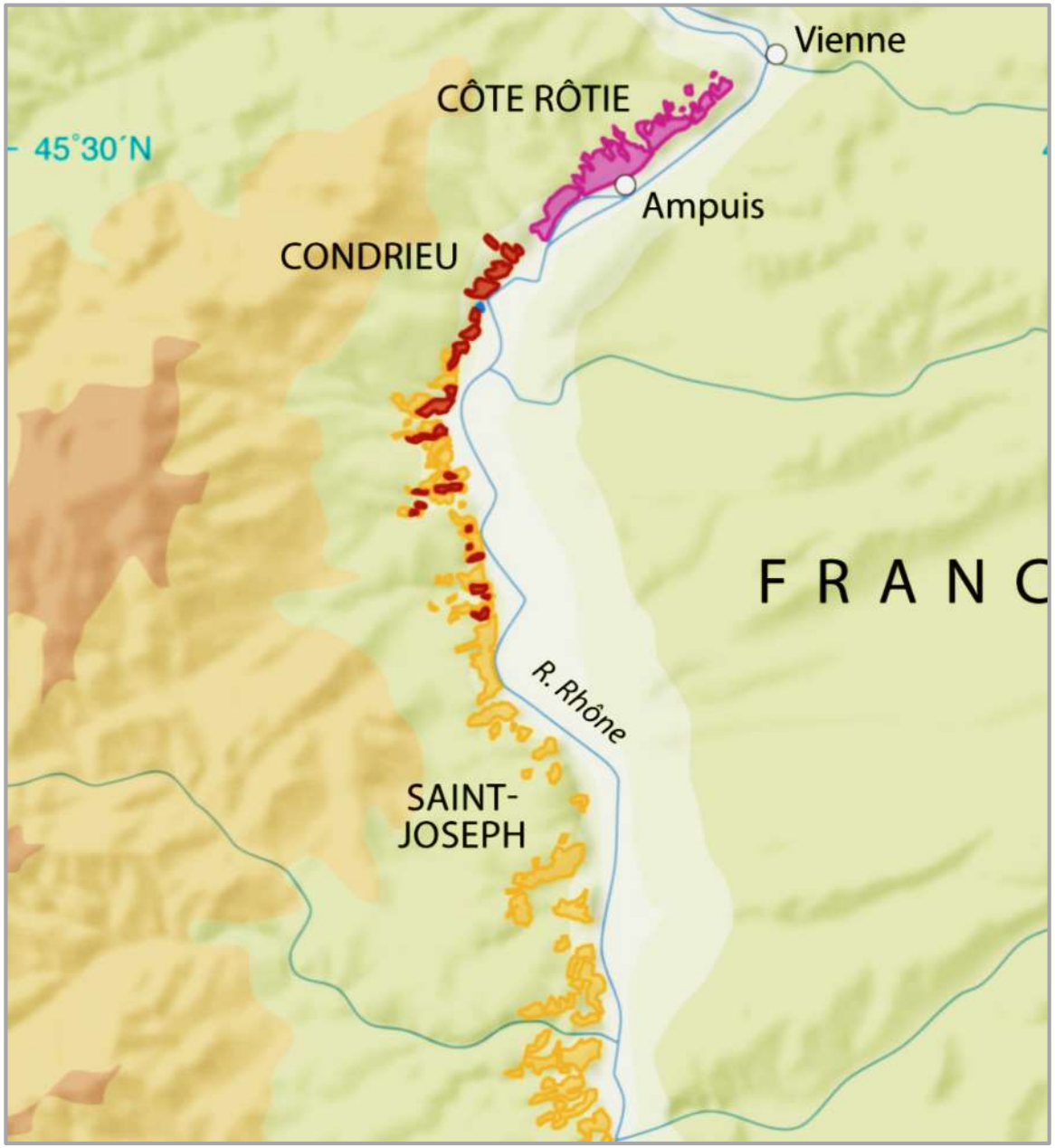
# *Upper Northern Rhône*

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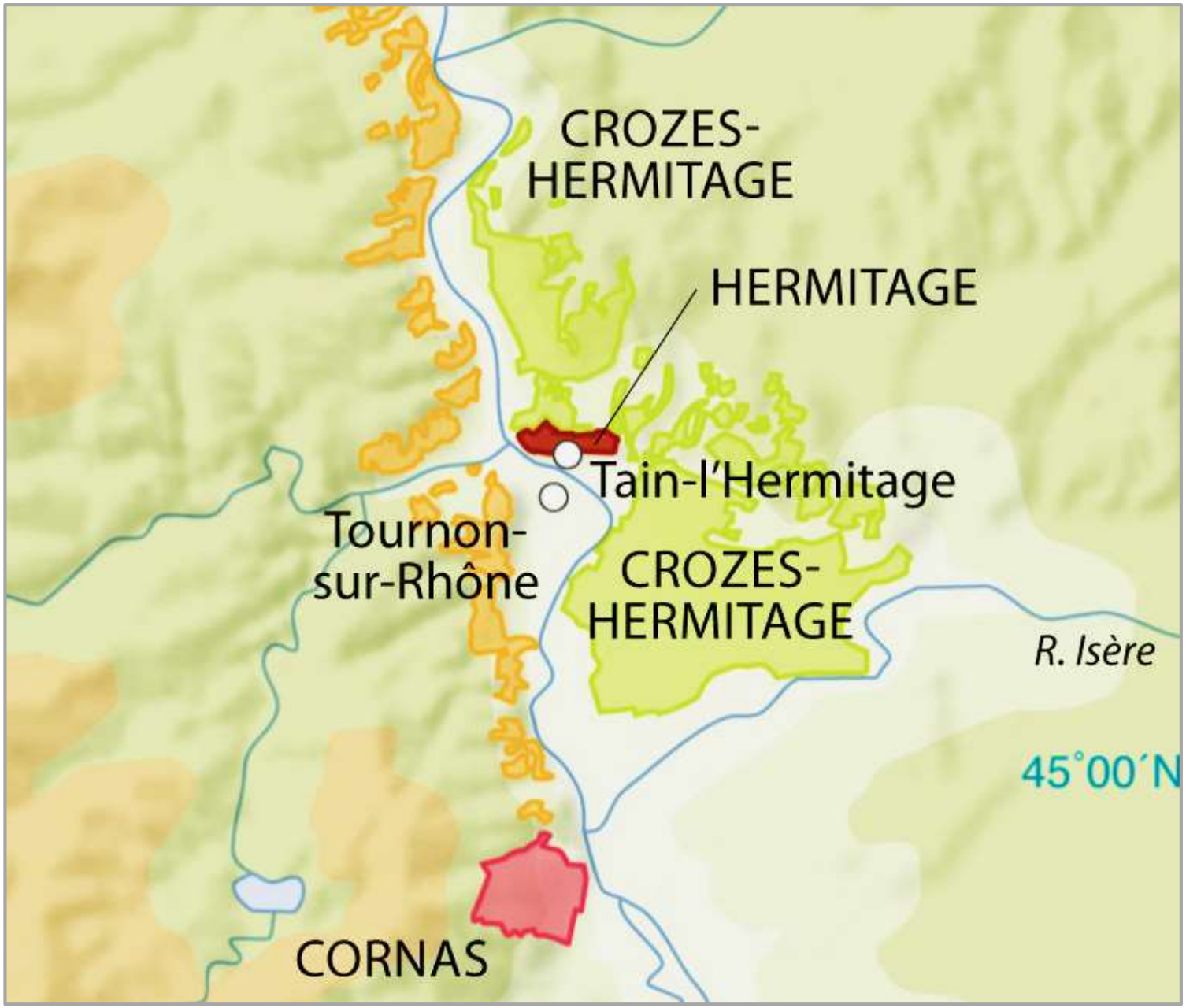
# Lower Northern Rhône



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